mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme and at least one protein degrading enzyme.

22. (Amended) A process for the production of a cereal wort or beer having a high content of soluble β-glucan of more than 0.2 wt % from a cereal or mixture of cereals, the process comprising the steps of:

treating the cereal or mixture of cereals by heating to reduce β-glucanase activity in the treated cereal;

utilizing enzymes during the process having β-glucanase activity sufficient only to eliminate from the treated cereal or mixture of cereals not more than 50% of soluble β-glucan which is contained before the process is effected in the cereal or mixture of cereals.

REMARKS/ARGUMENTS

By this Amendment, claims 1 and 22 have been amended. Claims 1-9, 11-14, and 21-25 remain pending.

Claims 1-9, 11-14, and 21-25 have been rejected under 35 U.S.C. § 112, first paragraph, on the basis that the specification only enables reducing β-glucanase by heating. Applicant respectfully traverses the rejection. Other methods of reducing β-glucanase that are disclosed in the present specification include modifying the malting process, either by complete omission of the germination step, or reduction of the germination step. See page 3, lines 4-28.

Claims 1-9, 11-14, and 21-25 have been rejected under 35 U.S.C. § 103(a) as being unpatentable over Kong et al., China Patent No. 1065488, in view of Lindahl, WO 095/07628. Applicant respectfully traverses the rejection.

The present invention as recited in amended claim 1 is a process for the production of a cereal wort or beer having a high content of soluble β-glucan of more than 0.2 wt % from a cereal or mixture of cereals. The β-glucanase activity of any ingredient employed in